OFF PISTE

AT

The Pass

BY MATTHEW HYDE

Celebrate the Christmas festivities in our Immersive Dining Kitchen where your guests can mingle & Raise a Glass

3-COURSE *Dining Menu* *at The Pass*

SHARING STARTER

Rustic Breads
Tipsy Camembert
Crispy Salami Cups with Brie & Hot Honey
Bratwurst Sausage Roll with Currywurst Glaze
Homemade Chutney - Fig & Red Onion
Gherkins & Pickles

MAIN COURSE

Dinde au Vin
Turkey Served with Creamy Mash & Winter Roots

Beef Bourginion
Served with Creamy Mash & Winter Root Vegetables

Celeriac & Parsnip Wellington with Crispy Sage
Served with Creamy Mash & Winter Root Vegetables

All served with Sharing Bowls of Port & Cinnamon Braised Cabbage

DESSERT

Black Forest Trifle
Mince Pie Macaron
Apple & Blackberry Strudel Mess

£50.00 + VAT PP

5-COURSE
Dining Menu
at The Pass

AMMUSE BOUCHE

Spiced Parsnip Veloute

SHARING STARTER

Rustic Breads

Tipsy Camembert

Crispy Salami Cups with Brie & Hot Honey

Bratwurst Sausage Roll with Currywurst Glaze

Homemade Chutney - Fig & Red Onion

Gherkins & Pickles

MAIN COURSE

Dinde au Vin
Turkey Served with Creamy Mash & Winter Roots

Beef Bourginion
Served with Creamy Mash & Winter Root Vegetables

Celeriac & Parsnip Wellington with Crispy Sage
Served with Creamy Mash & Winter Root Vegetables

All served with Sharing Bowls of Port & Cinnamon Braised Cabbage

DESSERT

Black Forest Trifle

Mince Pie Macaron

Apple & Blackberry Strudel Mess

Followed By a Mini Baileys Hot Chocolate & Cream

£60.00 + VAT PP

FESTIVE
Roaming Menu

Served in Recyclable Craft Packaging
£15 + VAT pp - One Option
£25 + VAT pp - Two Options

LOADED FRIES

Brie & Cranberry
Pulled Turkey, Baba Gravy & Stuffing
Shredded Sprouts & Stuffing with Gravy
Swedish Meatballs with Cranberry & Gravy

MINI PIE

SERVED WITH TIPSY RED CABBAGE

Turkey with Cranberry
Beef & Ale
Winter Root

MAC N CHEESE

Wendsleydale with Honey Roast Ham & Shredded Sprouts
Shredded Sprout & Stuffing Crumb

FESTIVE SLIDERS

Yorkshire Beef, Brie & Cranberry
Pigs in Blankets
Turkey, Shredded Sprouts and Tipsy Chutney
Winter Vegetable & Honey Roast Carrot Hummus
Bratwurst Bun with Brie, Cranberry, Crispy Onions & Sweet Mustard

FESTIVE
Canape Menu

MINIMUM OF 4 CANAPES

FROM £10 + VAT PP

Pigs in Blankets with Tomato Chutney

Gourmet Sausage Rolls with Spiced Chutney

Brie & Cranberry Parcels

Gourmet Bratwurst Rolls with Curryweist Glaze

Wendsleydale Bon Bons

Mini Turkey Pies

Crispy Glazed Chicken

Potatoes, Creme Fraiche & Chorizo Crumb

Sticky Pork Belly with Baba Glaze, Pickled Red Onion & Gherkin

Mini Yorkshire Pudding with Pulled Beef & Thick Gravy

Home Smoked Salmon Blini, Creme Fraiche & Lemon Dill

Turkey & Cranberry Arancini

Winter Root Vegetable Arancini (VE)

Ribblesdale Goats Cheese, Fig & Honey Tartlet

Bang Bang Cauliflower (VE)

FESTIVE
Grazing Feast

DROP OFF ONLY

£22 + VAT PP

Selection of Breads, Fig Chutney & Crackers

Salami / Coppa Di Parma

Brie / Wendsleydale with Cranberry

Kale, Brie & Redcurrant Quiche

Gourmet Bratwurst Rolls with Curryweist Glaze

Honey Roasted Carrots with Pomegranate & Roasted Sprout Hummus

Rosemary & Thyme Smashed Potato Salad

Winter Slaw

FESTIVE
Deli Menu

CHOOSE 2 MAINS - ALL SIDES INCLUDED

£18.00 + VAT PP

MAINS

Brie & Cranberry Bagels with Rocket

Pigs in Blankets Bagel with Festive Tomato Chutney & Watercress

Turkey, Sage Stuffing & Gravy Mayo Wraps

Christmas Gammon, Winter Slaw, Honey Mustard Mayo Wraps

Gourmet Bratwurst Rolls with Curryweist Glaze

SIDES

Honey Roasted Carrots with Pomegranate & Roasted Sprout Hummus

Rosemary & Thyme Smashed Potato Salad

Winter Slaw

MINI DESSERTS

ADDITIONAL £2.00 + VAT PP

Chocolate & Miso Caramel Tart

Festive Road Bake

Mini Mince Pies with Frangipani

3-COURSE
Dining Menu
Off Site

SHARING STARTER

Rustic Breads

Tipsy Camembert

Crispy Salami Cups with Brie & Hot Honey

Bratwurst Sausage Roll with Currywurst Glaze

Homemade Chutney - Fig & Red Onion

Gherkins & Pickles

PLATED STARTER

Prawn Cocktail

Chicken Liver Parfait, Caramelised Red Onion Chutney on Toasted Baguette

Winter Root Arancini

Wendsleydale Croquette

Spiced Parsnip Soup

PLATED MAIN

Dinde au Vin
Turkey served with Creamy Mash & Winter Root Vegetables

Beef Bourginion
Served with Creamy Mash & Winter Root Vegetables

Honey Roast Gammon
Served with Dauphinois, Honey Roast Carrots & Roasted Sprouts

Turkey, Cranberry & Stuffing Pie
Served with Creamy Mash & Tipsy Red Cabbage

Celeriac & Parsnip Wellington with Crispy Sage
Served with Creamy Mash & Winter Root Vegetables

Winter Root Pie
Served with Creamy Mash & Tipsy Red Cabbage

TRIO OF MINI DESSERTS

Black Forest Trifle
Mince Pie Macaron
Apple & Blackberry Strudel Mess

PLATED DESSERTS

Apple & Blackberry Strudel Mess

Traditional Sicky Toffee Pudding with Butterscotch Sauce, Brandy snap & Salted Caramel Cream

Chocolate Orange Tart served with Orange infused Cream

Creme Brulee with Cinnamon & Sugar Coated Cranberries

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